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## SALT MACKEREL SITUATION.

The market for foreign salt mackerel began last week to feel the effect of the Lenten demand for good fish, says the Fishing Gazette. Norways of all grades are very strong, especially fat No. 1s, which are held closely at the high quotation. Irish, winter caught salt mackerel is coming over rather freely just now, and it is a shade lower for the best fish. It may be had as low as \$12 a barrel. Holland salt mackerel is quoted lower, but there is little of that kind of fish in this market just now.

During January, 1912, 3627 barrels of mackerel, valued at \$11,775, were landed on the Irish coasts. During the same month of 1911 there were 5248 barrels caught valued at \$12,563.

Irish mackerel shipments to this country for the week ending February 17 were 1822 barrels. Boston got 522 barrels of that total. During the week ending February 10, total shipments were 607 barrels, of which 348 went to Boston and 259 went to Philadelphia.

Demand for all kinds of salt mackerel is very strong. There really is no American salt mackerel to be had, what is left of Magdalen Islands, Shore fish and Cape Breton bloaters are being gobbled up at top prices. Cape Bretons are the more plentiful of the three, some dealers holding them as low as \$28 a barrel for large fat fish.

## WELL KNOWN CRAFT ASHORE.

The Pacific halibut motor fishing sch. Carrier Dove, built at Essex and formerly owned here, owned by the Sunde & Erland Company of Seattle, Washington, went ashore Wednesday week on the shoals off Otter Point, Cinque island. She has sailed for the halibut fishing banks on the previous Thursday. Capt. John Daniels and 12 of her crew were taken to Victoria, B. C., on the British lighthouse tender Quadra, while three of the fishermen stayed with the schooner to make a last effort to free her.

The Carrier Dove was built for cod-fishing in Essex, Mass., in 1884. Capt. Daniels went at once to Seattle and last week started back for the wreck on the British salving steamer Salvor to try and float his craft.

## BUILDING A GILL NETTER.

Capt. William Harting, owner and commander of the gill netting steamer Weazel, which was lost on Dog Bar breakwater recently while returning from a day's fishing trip, is having a new craft built by David Waddell at Rockport.

The new netter will be along the lines of the Naomi Bruce which was built at Essex last year for Capt. Michael Shoars and Mr. Waddell will hustle the work along so that Capt. Harting will be able to take command as soon as possible.

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### GARDNER IS ACTIVE.

Something much desired by Massachusetts fishermen in immediate legislation from congress is the regulation and indeed the prohibition of fishing by steam trawling. This is sweeping the seas of fish and an international understanding regarding its regulation is even sought, and Congressman Gardner of Massachusetts is active in behalf of such legislation.—John Larrance in Boston Record.

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### This Is Making Money.

Sch. Valerie, Capt. Wallace Bruce, stocked \$3040 as the result of her recent haddocking trip, her crew sharing \$63.43 to a man. The Valerie carries 11 dories and 25 men and her stock is one of the largest of the winter.

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## MORE FARES HERE THAN AT BOSTON

AND THEIR TOTAL WEIGHT AND VALUE ALSO WERE MUCH MORE.

A total of 345 fares with 2,408,471 pounds of fresh fish, aggregating in value \$58,269, and 8,959,282 pounds of salt fish, valued at \$188,149 was landed at this port during the month of December, 1911, according to the statistics of the bureau of fisheries department of commerce and labor, and 337 fares with 6,282,000 pounds of fresh fish, valued at \$171,903 at Boston during the same period.

A statement of the quantities and values of each kind follows:

Gloucester.		
	Pounds.	Value.
Fresh cod .....	525,185	\$13,211
Salt cod .....	847,168	42,653
Total cod .....	1,372,353	55,864
Fresh haddock .....	275,297	6,915
Salt haddock .....	14,447	252
Total haddock .....	289,744	7,167
Fresh cusk .....	74,376	1,337
Salt cusk .....	10,433	261
Total cusk .....	84,809	1,598
Fresh hake .....	182,219	2,755
Salt hake .....	19,225	385
Total hake .....	201,444	3,140
Fresh pollock .....	741,258	10,308
Salt pollock .....	48,949	826
Total pollock .....	790,207	11,134
Fresh halibut .....	45,136	6,793
Salt halibut .....	3,328	299
Total halibut .....	48,464	7,092
Salt herring .....	8,015,732	143,500
Frozen herring .....	565,000	16,950

Boston.		
	Pounds.	Value
Fresh cod .....	1,754,450	\$51,425
Salt haddock .....	3,159,700	92,594
Fresh cusk .....	339,300	6,162
Fresh hake .....	569,400	11,849
Fresh pollock .....	436,850	6,675
Fresh halibut .....	22,300	3,198

### Fulton Market Fish Notes.

The first three days of the Lenten season did not increase the demand of fish to any great extent, says the Fishing Gazette. Taking the week as a whole, it has been a rather poor one, being practically only one and one-half days when there was any considerable activity. Tuesday there was a fairly good amount of business, it being the day preceding Ash Wednesday. Groundfish prices were attractive enough to cause buyers to do business if they cared to, and they did to only a limited extent.

Wednesday there was little doing in the market. On Thursday, until noon when the market closed because of it being a legal holiday, there was considerable buying for the Friday trade.

The demand for frozen herring was only fair. Both schooners have discharged and there is stock enough to meet any demand for some time to come. The Sylvania has sailed for home light.

It was hoped to secure a cargo of coal, but heavy ice prevented her taking it on. The Oriole sailed for Perth Amboy on Friday, where she will load a return cargo of coal, if weather conditions permit.

There was no hake in the market. Haddock sold at 3 to 4 cents. Pollock was quoted at 5 to 7 cents.

### Good Advice.

The Lenten season is a good time to make a feature of fishstuffs, and it ought to be a good plan for the dealer to develop this trade now with the intention of keeping it going afterwards, advises the Halifax, N. S., "Maritime Merchant."

### Cape Cod Notes.

The ice is reported broken out at Hyannis and the Reliance has gone there to do trawling. Capt. Joe Patterson had his new sloop Nina Rowland ready to sail for Hyannis by Wednesday.

### Halibut Sale.

The halibut fares of schs. Marsala and Harvard sold to the American Halibut Company this forenoon at 13 cents a pound for white and 11 cents a pound for gray.

### Newport Fish Notes.

Newport, R. I., fishermen have been busy last week taking advantage of the opening of the ice. The Louis Totman was in with 3500 pounds of haddock; Monday the Maude Gertrude had 3000, the Alice 5500, the Thomas B. Congdon 5500, the Catspaw 1800 and the Priscilla 4500 pounds, chiefly haddock.

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## PROTECT THE SEA SALMON.

Statistics concerning the catch of sea salmon, made public by Commissioner James Donahue of the Maine sea and shore fisheries department, show that the season of 1911 was the most prolific in the past 20 years, 147,799 pounds being taken. The next largest catch was in 1901, when 96,891 pounds were taken.

The gratifying increase was attributed by Commissioner Donahue to the work of artificial propagation conducted by the federal government at East Orrington, where the eggs of several mature fish caught in Penobscot weirs are hatched each year. The young are liberated in the upper waters of the Penobscot, where they thrive above all dams and obstructions, eventually working their way to the ocean and returning at producing age to Penobscot waters.

Commissioner Donahue says: "Definite action should be taken at once for preservation of this our most valuable species of fish. A thorough investigation of dams and fish ways should be made on all of the rivers of the state, suitable for salmon culture and if defects are found they should be remedied. Arrangements should be made at the hatcheries and with the national fish commission to restock several of our rivers best adapted for this line of work and make it possible to have good salmon fishing, thereby adding another attraction for the summer tourist."

### SCHOONERS DAMAGED.

At Pensacola When Bark Broke Loose and Crashed Into Them.

In the United States court last Friday afternoon Attorney George T. Morgan, for the E. E. Saunders Fish & Ice Company, Pensacola, filed a libel suit against the Italian bark Genista in the sum of \$1500. The suit was filed as a result of the Genista breaking loose from her moorings at the east side of Baylen street wharf, a week ago Tuesday night, during a strong gale, and drifting to the west side of Palafox wharf, ramming the fishing schooners Mary E. Cooney and John M. Keen. The bark also rammed the steam tug LeRoy, of Mobile, which was then berthed at the west side of Palafox street wharf.

The bill of complaint alleges that the breaking loose of the bark from her moorings and the subsequent ramming of the schooners was due to carelessness on the part of the crew. The schooners' owners claim that repairs to the smacks will necessitate the expenditure of \$1500.

### Porto Rico Fish Market.

Arrivals of fishstuffs at the various ports of Porto Rico up to February 13 were 327 tierces codfish, 138 tierces pollock and 85 tierces of haddock. S. Ramirez & Co., in their market report, say: "Under normal conditions, present stocks at market would be considered rather light, yet they seem to be quite ample to meet what small demand there is. Prices are, therefore, entirely in buyer's favor, and sales at the different ports can only be made below the parity of exporting markets. It is hoped that the Lenten season may bring about a much needed improvement. We quote on usual net ex-wharf basis, rather nominal: Codfish, \$7.25 per 100 pounds, and pollock and haddock, \$5.

### Did Well Smelting.

The smelt fishing season at North Sydney, which closed last Thursday, was a banner one for those engaged in this lucrative calling. Unfortunately, however, only a few took advantage of the high prices prevailing in the American market. John Carey, who annually goes extensively into the business, shipped about three tons into the American market during the season just closed. The prices obtained by Mr. Carey ranged from 10 to 29 cents a pound which gave him a pretty good return for his outlay. Mr. Carey's principal ground for operation was on the Leitch's Creek waters, where the fish this year were in plenty.

### Seized Fishing Schooner Condemned.

The gasoline sch. Edrie, owned by the Chlopek Fish Co., of Seattle, Wash., and captured by the British revenue cutter Rainbow poaching within the three-mile limit off Vancouver Island on February 21, 1911, has been condemned as forfeited to the British government and ordered sold at public auction by the Canadian supreme court.

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## OFF SHORE FLEET IS SAILING.

BUT NONE HAVE ARRIVED HERE WITH FISH DURING THE DAY.

Not an off shore arrival of any description has arrived in port during the past 24 hours, so that it was pretty quiet along the water front this forenoon.

A number of the fleet arrived from Boston after disposing of their fresh fares. This morning sch. Hazel R. Hines, another of the salt bankers got underway while four of the halibut fleet also sailed.

None of the gill netters were out yesterday, consequently there was no receipts from that source.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Massasoit, via Boston.  
Sch. Clara G. Silva, via Boston.  
Sch. Jeanette, via Boston.  
Sch. Priscilla, via Boston.  
Sch. Belbina P. Domingoes, via Boston.  
Sch. Conqueror, via Boston.

### Vessels Sailed.

Sch. Catherine Burke, halibuting.  
Sch. Rhodora, halibuting.  
Sch. Kineo, halibuting.  
Sch. Paragon, halibuting.  
Sch. Hazel R. Hines, salt banking.  
Sch. Jubilee, Georges handlining.  
Sch. Gloucester, Bucksport.  
Sch. Walter P. Goulart, haddocking.  
Sch. Adeline, haddocking.  
Sch. Flavela, haddocking.  
Sch. Mary B. Greer, haddocking.  
Sch. Juno, haddocking.  
Sch. Mary E. Silveira, haddocking.  
Sch. Richard, haddocking.

### TODAY'S FISH MARKET.

#### Salt Fish.

Handline Georges codfish, large \$5 per cwt., medium, \$4.50, snappers, \$3.  
Eastern halibut codfish, large, \$4.75, mediums, \$4.25.  
Haddock, \$1.50.  
Pollock, \$1.50.  
Cusk, large, \$2.50, medium, \$2, snappers, \$1.50.  
Hake, \$1.50.

#### Fresh Fish.

Haddock, \$1 per cwt.  
Peak cod, large, \$2.15, medium, \$1.75, snappers 75 cts.  
Western cod, large, \$2.25, mediums, \$1.85, snappers 75 cts.  
All codfish not gilled, 10 cts. per 100 pounds less than the above.  
Cusk, large, \$1.50, medium, \$1.20, snappers, 60 cts.  
Bank halibut, 13c per lb. for white and 11c per lb. for gray.

#### Bait Prices.

Frozen bluebacks, \$2.50 to \$3 per cwt.  
Newfoundland frozen herring, \$2.75 to \$3.25 per cwt.  
Shore frozen herring, \$2 to \$3 per bbl.  
Frozen squid, \$3.75 per cwt.

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### South Carolina Fisheries.

According to the annual report of the South Carolina Board of Fisheries recently made public, the revenue for 1911 was \$10,583.42 and the expenses \$7,219.83, leaving a net revenue of \$3,363.59, which is an increase of \$850.51 over the previous year. The number of shad taken, not counting those from unnavigable streams, was 101,547, which is less than the number taken in 1910, but greater than in any other year since 1907.

### Shipping Fresh Herring.

Shipments of fresh herring from Florida waters, which were stopped by the cold weather, have been resumed. One shipment of about 4,000 fish was received at Washington, D. C., last Friday, and a second followed on Saturday. It is now thought that a supply of this fish will be received daily. Dealers paid \$3 to \$3.50 per hundred for the fish.

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### Had Every Dory Smashed.

Capt. Robertson Griffin of sch. Conqueror, one of the off shore fleet that arrived at Boston yesterday reported having experienced some of the worst weather of the winter during last Friday's blow, all her 10 dories having been smashed and carried overboard.



## MARTIE WELCH HIT BIG MARKET.

AT T WHARF WITH A TRIP OF  
90,000 POUNDS FRESH  
FISH.

Fishing arrivals at T wharf this morning were few, comprising just an even half dozen fares, five being from off shore with large trips, which helps out the situation today, for Wednesday during Lenten season always brings a large demand for fish.

The largest trip of the day and in fact one of the best of the season, which promises to give him a stock that will rival any of the winter was brought in by sch. Lucania, Capt. Martin L. Welch. The Lucania hails for 60,000 haddock, 26,000 cod, 4000 hake and 1000 cusk and struck a nice market, coming in just at a time when fancy prices are being paid.

The other arrivals include nearly the entire beam trawling fleet, consisting of the steamers Foam, with 60,000 pounds, Surf, 50,000 pounds, Swell, 48,000 pounds, and Crest, 63,000 pounds. Sch. Thos. J. Carroll from the shore has 13,000 pounds.

Haddock sold at \$3.70 to \$3.85 a hundred weight, large cod, \$6 to \$7; market cod, \$5 to \$6; hake, \$4 to \$6; cusk, \$2.50 to \$2.75.

### Beston Arrivals.

The fares and prices in detail are:  
Steamer Surf, 44,000 haddock, 6000 cod.

Steamer Foam, 50,000 haddock, 2500 cod, 6500 pollock.

Sch. Lucania, 60,000 haddock, 26,000 cod 4000 hake 1000 cusk.

Steamer Swell, 44,000 haddock, 4500 cod.

Sch. Thomas J. Carroll, 500 haddock, 500 cod, 6000 hake, 6000 cusk.

Steamer Crest, 57,000 haddock, 11,000 cod.

Haddock, \$3.70 to \$3.85 per cwt.; large cod, \$6 to \$7; market cod, \$5 to \$6; hake, \$4 to \$6; cusk, \$2.50 to \$2.75.

### Ice Killed Scallops.

The fishermen off the coast of South Yarmouth, Dennis and Chatham fear that the great beds of scallops have been killed by the heavy ice and anchor frost that has covered the shoals since the new year began and some of the fishermen who have been out over the ice and dredged in the small areas of open water say that in their opinion at least 90 per cent. of the scallops have been killed. The heavy ice has carried great quantities of oysters from the beds along the coast at Cotuit and other places, and at Wellfleet, on the Cape Cod bay shore, the oyster industry has been completely paralyzed during the present season.

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### BIG WEALTH IN FISH.

Alaska's Piscatorial Production Nearly  
Equals the Gold Output.

"Alaska's reputation has rested largely upon its production of gold, but do you know that last year the territory produced in canned salmon almost its equal in value?" said F. C. Barron, a wealthy canner of Juneau. "Of course, it was an unusual year. The catch of salmon all along the coast as far as the Bering Sea was the greatest that has been known in several years, and a better price was obtained.

"There is no accounting for the unusual run of salmon. This year it may not be half of what it was last. The value of the salmon catch in 1911 was almost double that of 1910. It amounted to nearly \$15,000,000, and the gold production was approximately \$17,000,000. In 1910, salmon sold for sixty cents a dozen, or \$2.40 a case. For last year's catch the canners realized \$1.10 a dozen, or \$4.40 a case. The total output was more than 3,000,000 cases.

"Salmon is a peculiar kind of fish. The females, weighing perhaps 20 lbs. after they deposit their eggs, number close to 2500, die, and it is up to the fishermen to catch them before they go into their death waters.

"Alaska is a great country, but to my mind it will never be anything but a mining and fishing territory."—Washington Post.

### Steam Trawlers at Manila.

A second steam trawling company for fishing in Philippine waters has been incorporated at Manila. Japanese are furnishing the capital. The first trawler was constructed at Nagasaki after the English brought out for the Japanese and other eastern fishing companies. It is announced a third company is in process of organization.

### Jap Fishers Progressive.

A system of subsidies for the construction of motor fishing boats has been established in Japan, with the result that there are now about 500 motor-driven fishing craft employed by Japanese fishermen. These vessels vary in length from 35 to 65 feet, and carry motors ranging from 15 to 50 horsepower.

### The Scotland Catch.

The total quantity of fish landed in Scotland during the 11 months ended November 30, 1911, was 7,923,182 cwt. (shell fish weight not included), valued at \$14,527,760 (shell fish value included).

### Put the Fish Back.

The United States Bureau of Fisheries, after seining the Chesapeake and Ohio Canal, returned more than 100,000 food fish to the Potomac river. The carp were killed and given to the poor.

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### No Ice on the Shoals.

Nantucket shoals for the first time in over seven weeks is free of heavy ice, the crippled vessels that were tied up in port have made temporary repairs and proceeded to their destination or have been towed over the shoals and around the cape.

### Suffered in the Gale.

Sch. Norma of this port, put into Halifax Saturday for shelter from the storm and general repairs of damages sustained in the gale outside.

### Another Salt Banker Away.

Sch. Hazel R. Hines, Capt. Fred Morrissey, another of the salt bank trawling fleet sailed this morning.

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### Portland Fish Notes.

Several small trips of fish were brought in at Portland Monday as well as two good ones. They were: Albert W. Black, 15,000; Lochinvar, 7000; Gladys, 1500; Fannie Hayden, 3000.

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## ROBINSON FLEET NOW FITTING.

The schooners Alice and Joseph Russ of the Robinson Fisheries Company, Anacortes, are being given a thorough overhauling at Eagle Harbor and a considerable of their stores put aboard preparatory to their leaving for the cod fish banks the latter part of March or first of April. The vessels have been tied up at Eagle Harbor ever since their return last fall. They will be completely outfitted from Seattle this spring instead of at Anacortes as heretofore.

### Fares at Newport and Provincetown.

Newport reported yesterday the arrival of the sloops Tecumseh, Gen. Grant, Irene, May and Maud Gertrude, which between them landed 27,500 pounds of groundfish, mostly haddock and cod.

Provincetown, reporting no small boats out fishing added that the schs. Louisa R. Silva and the Jesse Costa were in there with 18,000 pounds of mixed fish between them.

### Brought Home Load of Coal.

Sch. Oriole, Capt. Jerry Cook, has returned from New York after discharging her frozen herring. Capt. Cook brought home a load of coal for Sylvanus Smith, Jr.

### CAUGHT BIG ALBICORE.

George Kelly of Goshen, Ind., caught off Catalina Island, Cal., last week, what is said to be the largest albicore ever seen. The fish weighed 66 1-2 pounds.

### HOW THE COD IS PREPARED FOR MARKET.

The preparation of the fish starts aboard the fishing vessel. Every evening, after all the dories have come in, the day's catch is gone over, and the head, backbone and entrails are removed. Then the fish are thrown into the hold, and salted down with coarse salt.

It is interesting to watch a crew of fishermen stripping the fish of these useless parts. Five men work in each section, and each has his particular work to do on the fish. The first man takes the fish from the deck, cuts it open from the throat to vent, and passes it to the next, so quickly that the operation seems to be all one movement. The second man has one hand encased in a heavy covering, and when he receives the fish, he scoops the entrails from it with this mittened hand, wrenches the head off, and passes it to the third man. This man has simply to cut the backbone out of the fish, and drop it, the fish, into a tub of salt water at his feet.

When this tub becomes full, the fourth man empties it by pitching the fish down the hatch to the fifth man, who is stationed in the hold. The work of this man is to pack the fish firmly together, and, once in a while, to sprinkle a liberal amount of coarse sea salt upon them.

Upon the arrival of the vessel in port, she is emptied of her cargo by means of baskets suspended from ropes, which are lowered into, and raised from the hold.

As soon as the fish have been removed from the vessel, they are put into huge butts or barrels, containing coarse salt and water. After soaking in these butts for two or three weeks, they are placed in piles and allowed to drain for several days.

When all the water has drained away, the fish are put on the flakes to dry in the sun. Only a day is needed to thoroughly dry the fish, and only a part of a very hot day.

If, however, the fish are being prepared for the export trade, or are to be sent to a hot, moist country, a different method is followed in drying them. Instead of being put on the flakes (there) they are placed on racks in a closet heated by hot water pipes, which soon take every drop of moisture out of them. Sometimes, when the air in these closets becomes moist, a huge fan is started, and the air, which is put in circulation by it, sweeps down through the drying compartments and carries all of the moisture up through air shafts to the roof.

Upon taking up a fish dried in this manner, one would find it to be almost as stiff as a board, and, in fact, a hydraulic ram has to be used in order to pack these artificially dried fish properly.

The flake-dried fish are not ready for market yet, however, and the next step in the preparation of these is the boning and skinning of them.

A person watching a trained worker remove the skin and bones from a fish would think that it was very easy, but of course, everyone knows that it is easier to watch a person do a thing than to do it himself.

Much of the cod is put on the market in this condition, after being cut up and pressed into cakes of a uniform size. I say, much of the cod, but perhaps it would be more correct if I should put it, much of the cod for the retail trade, because the cod for the wholesale market is not pressed at all, but simply packed in boxes as it comes from the cutting and boning room.

For those who prefer a better article than this which I have just mentioned, all of the bones are removed before pressing the fish into the package shape.

Cod for the wholesale trade are put upon the market in many different ways, and many different methods of packing are followed. One of the methods is the "roll packed," in which the fish are simply rolled up and laid in the box. Another method is the "square cut," in which the fish is cut in the form of a square or oblong and laid in the box. Another method still, is the "facing" method, in which a cut is made into one side of the fish, and the flap folded over, so that a smooth, clean surface is presented to view.

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### Portland Fish Notes.

Several fish arrivals were reported at Portland Tuesday, but all the vessels that came in arrived during the evening before previous to the coming of the storm. The fares reported were Eva and Mildred, 10,000; Fanny Reed, 3000; Mary E. Sennett, 3000; Bernie and Bessie, 4000; Angie B. Watson, 9000; A. P. Parkhurst, 2000; Iceland, 2000.

## HARBOR QUIET CONTINUES.

NOTHING FROM OFF SHORE TO-  
DAY AND GILL NETTERS  
DO POORLY.

No arrivals were reported here up to noon today, while there was but few sailings.

It was a bad day for the gill netters yesterday, most of them returning to port without attempting to fish. Only three of the fleet secured a lift, each bringing in small fares.

On account of the heavy gale that blew outside this morning, the fleet have again been hampered and the larger part of them are in port.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Str. Naomi Bruce, gill netting, 400 lbs. fresh fish.

Str. Margaret D., gill netting, 600 lbs. fresh fish.

Str. Prince Olaf, gill netting, 800 lbs. fresh fish.

### Vessels Sailed.

Sch. J. J. Flaherty, salt trawl banking.

Sch. Slade Gorton, Boston.

Sch. Hortense, halibuting.

Sch. Arabia, haddocking.

Sch. Belbina P. Domingoes, haddocking.

Sch. Jeanette, haddocking.

Sch. Harriett, haddocking.

### TODAY'S FISH MARKET.

#### Salt Fish.

Handline Georges codfish, large \$5 per cwt., medium, \$4.50, snappers, \$3. Eastern halibut codfish, large, \$4.75, mediums, \$4.25.

Haddock, \$1.50.

Pollock, \$1.50.

Cusk, large, \$2.50, medium, \$2, snappers, \$1.50.

Hake, \$1.50.

#### Fresh Fish.

Haddock, \$1 per cwt.

Peak cod, large, \$2.15, medium, \$1.75, snappers 75 cts.

Western cod, large, \$2.25, mediums, \$1.85, snappers 75 cts.

All codfish not gilled, 10 cts. per 100 pounds less than the above.

Cusk, large, \$1.50, medium, \$1.20, snappers, 60 cts.

Bank halibut, 13c per lb. for white and 11c per lb. for gray.

#### Bait Prices.

Frozen bluebacks, \$2.50 to \$3 per cwt.

Newfoundland frozen herring, \$2.75 to \$3.25 per cwt.

Shore frozen herring, \$2 to \$3 per bbl.

Frozen squid, \$3.75 per cwt.

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## BEHRING SEA PATROL PLAN.

The revenue cutter service has practically completed arrangements for patrolling Behring Sea during the open season to prevent pelagic sealing, in accordance with the treaty recently signed by the United States, Great Britain, Russia and Japan. The cutters McCullough, Rush, Manning and Tahoma have been selected for this duty. The scope of their work will be the entire Behring Sea. Any American, British, Russian or Japanese merchant sealing vessels found in the North Pacific ocean will be seized.

All sealing will be done under governmental supervision.

The cutters will begin cruising about April 1. The revenue cutter Bear will make its usual tour of the Arctic Ocean, going as far as Point Barrow, the most northerly cape of Alaska. During the spring, summer and fall the Bear is the "policeman" of these waters, assisting and protecting merchant vessels and whalers.